

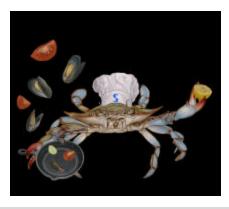


# Sensible Seafood Fest 2011

Virginia Aquarium & Marine Science Center Virginia Beach, Virginia May 26, 2011

"Enjoy a fun and flavorful feast with friends and foodies! Learn more about how to eat sensibly, sustainably, and locally, and support local restaurants already following these practices."

**Green Statement:** "The mission of the Virginia Aquarium & Marine Science Center embodies 'conservation through education.' Greening our events allows us to further our mission."



## **CORE ACTIVITIES for Green Events**

- Recycling. Events must provide recycling for its participants. Recycling should be highly visible and made available to the public with clear signage. The organizers of this event pledge that they provide recycling for:
  - Glass bottles, aluminum cans, plastic bottles, paper, cardboard, and composting of food & other compostable items
- Minimize the use of disposable food service products. The facility is required to minimize the use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, the facility is encouraged to use products that are made from biobased or renewable resources, and to provide for the collection / recycling / composting of food service items disposed of on the premises. This facility pledges that they:
  - Use disposable foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato starch, sugarcane, etc.)
  - Use compostable food service items and direct this material to available composting operations in your area
- **Printed Materials.** Recycled-content, soy-based inks, and 2-sided copies − and quantities should be minimized whenever possible! The organizers of this event pledge that they:
  - Use electronic registration, correspondence and forms
  - Print all documents double-sided
- Waste Reduction. Event planners should make a general commitment to reduce the amount of waste generated by their event. The organizers of this event pledge that they:
  - Chose a location/venue that shares a similar commitment to reducing its environmental impacts and include green specifics in contracting

Food service

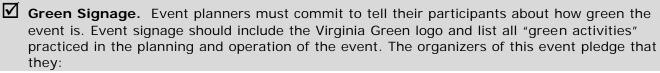
- Arrange for the composting of food waste and other compostables
- Provide condiments, cream and sugar, etc., in bulk
- Use water pitchers to minimize the use of single-use bottles
- Avoid box lunches and serve trays/platters of food instead

#### Restrooms

Purchase recycled-content paper-towels and toilet paper

### Logistics

- Encourage the use of mass-transit and/or carpooling to the event
- Provide for recycling of boxes and other set-up wastes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Purchase from vendors and service providers with a commitment to the environment



- Have a link on its website to the Virginia Green Events webpage
- Use the Virginia Green logo on signs and on recycling containers

# **☑** Other Sustainability Actions.

- Use of chalkboards as signage for each restaurant's station information
- Event will promote foods that are prepared with regionally-sourced, sustainable ingredients from more than 15 local restaurants who participate in the Virginia Aquarium Sensible Seafood Program.

For more information on the Sensible Seafood Fest, see www.virginiaaquarium.com or contact Karen Burns at kpburns@virginiaaquarium.com or 757-385-0272.

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Events** have been thoughtfully planned and designed to minimize their impacts on the environment. This event has met the established "core activities" for **Green Events** and has committed to communicate its activities to its guests.

For more information on *Virginia Green* program, see <u>www.deq.virginia.gov/p2/virginiagreen</u> or <u>www.virginiagreentravel.org</u>.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.







